

Claims

The following list of claims replaces all prior listings of claims. Please note that claim 64 has been amended, claim 68 has been added, but that no claim has been canceled in this communication.

1. (Currently Amended) A packaged dough product comprising a low pressure container having therein at least two individual portions of a chemically leavened dough product, wherein each portion comprises an encapsulated basic active ingredient, a non-encapsulated acidic active ingredient, and a barrier material, wherein

at below baking temperature the barrier material encapsulates the basic active ingredient and separates the basic active ingredient from the non-encapsulated acidic active ingredient to inhibit reaction of basic active ingredient and acidic active ingredient,

the non-encapsulated acidic active ingredient is selected to have ~~relatively low~~ a solubility of greater than 35 kcal/mole in the dough composition below baking temperature and to be substantially soluble in the bulk dough composition during baking,

the barrier material degrades at or above the baking temperature to allow the basic active ingredient and the acidic active ingredient to come into contact in the dough composition and react to substantially leaven the dough composition during baking.

2. (Cancelled)

3. (Previously Presented) The packaged dough product of claim 1 wherein the dough composition contains from about 0.25 to about 2 wt% basic active ingredient encapsulated in the barrier material, and an amount of acidic active ingredient to neutralize the encapsulated basic active ingredient.

4. (Cancelled)

5. (Cancelled)

6. (Cancelled)

7. (Cancelled)

8. (Previously Presented) The packaged dough product of claim 1 wherein the acidic active ingredient is sodium aluminum phosphate.

9. (Cancelled)

10. (Previously Presented) The packaged dough product of claim 1 wherein the basic active ingredient is soluble in a water phase of the dough composition at one or more of a processing or refrigeration storage temperature.

11. (Previously Presented) The packaged dough product of claim 1 wherein the basic active ingredient is chosen from the group consisting of sodium bicarbonate, potassium bicarbonate, ammonium bicarbonate, and combinations thereof.

12. (Previously Presented) The packaged dough product of claim 1 wherein the barrier material has a melting temperature of at least 90°F.

13. (Previously Presented) The packaged dough product of claim 12 wherein the barrier material comprises a fat-type barrier material selected from the group consisting of palm oil, palm kernel oil, canola oil, a synthetic analog of palm kernel oil or canola oil, and combinations thereof.

14. (Cancelled)

15. (Previously Presented) The packaged dough product of claim 1 wherein the encapsulated particles have an average size in the range from about 100 to about 420 microns.

16. (Previously Presented) The packaged dough product of claim 1 wherein the basic active ingredient is sodium bicarbonate.

17-19. (Cancelled)

20. (Previously Presented) The packaged dough product of claim 1 comprising encapsulated particles comprising basic active ingredient particulates coated by barrier material, and further comprising encapsulated particles comprising acidic active ingredient particulates coated by barrier material.

21. (Canceled)

22. (Previously Presented) The packaged dough product of claim 20 wherein the barrier materials are the same or different, and each independently has a melting point in the range from about 90°F to about 160°F.

23. (Previously Presented) The packaged dough product of claim 20 wherein the barrier materials are the same or different and independently comprise a vegetable oil chosen from the group consisting of palm kernel oil, canola oil, a synthetic analog of palm oil, palm kernel oil or canola oil, and combinations thereof.

24. (Cancelled)

25. (Previously Presented) The packaged dough product of claim 20 wherein the acidic active ingredient is selected from the group consisting of sodium aluminum phosphate, sodium aluminum sulfate, sodium acid pyrophosphate, monosodium phosphate, monocalcium phosphate monohydrate, anhydrous monocalcium phosphate, dicalcium phosphate dihydrate, and mixtures thereof.

26. (Previously Presented) The packaged dough product of claim 20 wherein the acidic active ingredient is selected from the group consisting of sodium aluminum phosphate, sodium acid pyrophosphate, and mixtures thereof.

27-35. (Cancelled)

36. (Previously Presented) The packaged dough product of claim 1 wherein
the basic active ingredient is encapsulated by a barrier material having a
solid fat index of at least about 50% at 75°F,
the acidic active ingredient is not encapsulated.

37-42. (Cancelled)

43. (Previously Presented) The packaged dough product of claim 1, wherein the dough composition is refrigeration stable such that no more than 0.46 cubic centimeters per gram of carbon dioxide is released from the dough composition over a twelve week period of storage at about 45°F.

44-58. (Cancelled)

59. (Previously Presented) The packaged dough product of claim 1, wherein the encapsulated basic active ingredient has an activity in the range from about 60 percent to about 70 percent.

60. (Original) The packaged dough product of claim 1 wherein the non-pressurized container comprises a pouch or cup.

61. (Original) The packaged dough product of claim 1 wherein the dough composition has a raw specific volume in the range from about 1.0 to about 1.6 cubic centimeters per gram, and the dough composition can be baked to a specific volume of at least about 2.0 cubic centimeters per gram.

62. (Original) The packaged dough product of claim 1 wherein the encapsulated basic active ingredient has an activity in the range from about 55 percent to about 70 percent.

63. (Previously Presented) The packaged dough product of claim 1 wherein the dough composition, when stored at refrigerator conditions for a time-period of at least 12 weeks, experiences less than 35 percent expansion during a time period beginning upon completion of the dough composition preparation and continuing through packaging and refrigerated storage.

64. (Currently Amended) The packaged dough product of claim 1 wherein the container is ~~non-presurized~~ non-pressurized.

65. (Previously Presented) The packaged dough product of claim 1 having no pressure release upon opening.

66. (Previously Presented) The packaged dough product of claim 1 further comprising an outer non-pressurized package.

67. (Previously Presented) The packaged dough product of claim 60 wherein the non-pressurized container comprises at least one cup.

68. (New) The packaged dough product of claim 1 wherein the container is subdivided into a discrete pouch or cup for each individual portion.